

THE *a Bar* BOOKSTORE

LUNCH

served monday through friday from 11:30 am until 2 pm

|appetizers|

BLEU FRIES

golden shoestrings, bacon, bleu cheese 6

THREE CHEESE MAC

herbed bread crumbs 7.5 add bacon 1.5 chicken 2.5 crab 3.5

MEZZA PLATTER

hummus, marinated olives, feta, dolmas, warm pita 12

MUSSELS

saffron broth, spanish chorizo, garlic, herbs 12

*TUNA TATAKI

rare seared ahi, sesame seeds, chef's jade salad, miso sauce 14

CHARCUTERIE PLATE

cured meats, stone ground mustard, cornichon, preserved fruit 12

|soup & salad|

SEASONAL SOUP cup 4.5/ bowl 6

CLAM CHOWDER

fresh clams in shell, honey-cured bacon 7.5

BISTRO SALAD

mixed greens, herbs, cherry tomatoes champagne vinaigrette 7

GRILLED ASPARAGUS

maitake mushrooms, shallot and fine herb vinaigrette 7.5

SPRING SALAD

young greens, edible flowers, jicama, cucumber, grapefruit, toasted almonds and coconut 7.5

ROASTED BEETS

chevre, dates, watercress, walnuts 8.5

|entree salads|

***CAESAR** whole leaf romaine, parmesano-reggiano, herbed croutons 11 add grilled chicken 3.5 white anchovy 2.5

COBB SALAD herb-roasted chicken, bacon, bleu cheese, avocado, tomato, egg, white balsamic vinaigrette 13.5

***STEAK SALAD** balsamic marinated steak with spinach, candied walnuts, crispy onions 15

|sandwiches & wraps|

TURKEY CLUB WRAP

turkey, ham, swiss, bacon, tomato and greens, spinach tortilla 13

THE CUBAN

ham, pulled pork, swiss, spiced, mustard, pickles 14

VEGGIE WRAP

marinated tofu, avocado, shredded vegetables, sprouts, tahini 14

HOT DUNGENESS CRAB

on toasted brioche, cheese sauce, field greens 18

PULLED PORK

house BBQ sauce, cucumber salad, shoestring fries 11.5

*LIBRARY BISTRO BURGER

lettuce, tomato, caramelized onions, shoestring fries 12
add cheddar, swiss, blue cheese, bacon, or mushrooms 1 ea

|entree|

PACIFIC SOLE FISH AND CHIPS

frisee and fennel salad, tartar sauce, fries 15

RAINBOW TROUT

pan-broiled whole fish, roasted red pepper-tomato sauce, jamon, grilled endive, lemon, fine herbs 25

ROASTED HERB CHICKEN

braised greens, garlic confit, chanterelles, light mustard cream 19

*GRILLED STEAK

top round, caramelized onions, red wine jus, arugula salad 25

THE VEGETARIAN

harissa marinated tofu, bulgur wheat pilaf, grilled asparagus, honeyed orange sauce 21

|cheese flight|

one cheese 6

three cheeses 12

five cheeses 24

ZAMORANO | SP | sheep

COULOMMIERS | FR | triple cream, cow

LA TUR | IT | pasteurized goat, sheep, cow

PURPLE HAZE | USA | pasteurized goat

POINT REYES BLUE | USA | gluten-free, raw cow

“life is like an onion: you peel off one layer at a time, and sometimes you weep.”

Carl Sandburg

|dessert|

CHOCOLATE POT DE CREME

hazelnut cookies 8

*RHUBARB EGG

rhubarb filled crème fraiche mousse, crème anglaise 8

SAVORY CITRUS CAKE

meyer lemon, rosemary, cup of green tea 8

“PROFITEROLES”

croissant filled with white chocolate ice cream, chocolate sauce, toasted almonds 8

HOUSE-MADE ICE CREAMS & SORBETS 7

TIFFANY LAYCO
EXECUTIVE CHEF

*The Washington State Department of Health wants you to know that meats that are undercooked to your specification may increase your risk of food-borne illness, especially if you have certain medical conditions.